


2013

Restaurant FortyOne Dinner Menu, 2013

Residence Members Club

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Starters

Warm Buffalo Mozzarella, Heirloom Tomatoes,

Wild Artichoke, Sea Salt

Seared Dinish Island Scallops, Cep Purée,

Yellow Raisins and Pear, Marinated with Minus Eight Verjus

Warm Foie Gras, Orange Segments, Blackcurrant and Red Cabbage Reduction

Main Course

Wild Line Caught Sea Bass, Pumpkin, Noilly Prat Sauce

O' Coileain's Fillet of Beef Cooked with Cheek, Onions, Turnip, Naturally

Roasted Sauce

Loin of Wicklow Gap Venison, Sprouts, Smoked Custard, Herb Granola, Juniper

Infusion

Dessert

Warm Apple Tart Tatin, Bourbon Vanilla Ice Cream

Valahrona Chocolate Delice, Bananas Ice Cream, Pecan Nuts

Selection of Farmhouse Artisan Cheeses